

## **Making cooking as much fun as eating**

Please read this instruction manual. This will ensure that you make full use of all the technical benefits the combination steam oven has to offer.

It will provide you with important safety information. You will be familiarised with the individual components of your new appliance. And we will show you how to make settings step by step. It is quite simple.

The tables list the adjustment values and shelf levels for numerous well-known dishes. All these dishes are tested in our cooking studio.

In the unlikely event of a malfunction, look here for information on how to rectify minor faults yourself.

A detailed table of contents will help you to find your way around quickly.

Enjoy your meal!

## **Instruction manual**

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**HBC34D553.**

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# Safety information

Please read this instruction manual carefully.

This appliance is intended only for domestic use.  
This appliance must only be used for food preparation.

Neither adults nor children should operate the appliance without supervision:

- if they are physically or mentally incapable of doing so or
- if they lack the knowledge and experience to operate it correctly and safely.

Never let children play with the appliance.

## Hot cooking compartment

Risk of burning.

Never touch the hot surfaces of heating and cooking appliances or the hot surfaces in the cooking compartment. Open the cooking compartment door carefully. Hot steam will escape. Small children must be kept at a safe distance from the appliance at all times.

Risk of fire.

Never store combustible items in the cooking compartment.

Risk of short-circuiting.

Never trap connecting cables of electrical appliances in the hot appliance door. The cable insulation could melt.

Risk of burning.

Never prepare food containing large quantities of drinks with a high alcohol content. Alcoholic vapours can catch fire in the cooking compartment. Only use small quantities of drinks with a high alcohol content and open the appliance door carefully.

## Hot accessories

Risk of burning.

Always use an oven cloth or oven gloves to remove hot accessories from the appliance.

## **Hot water**

Risk of scalding.

Do not clean the appliance immediately after switching it off. The water in the evaporator dish is still hot. Wait until the appliance has cooled down.

## **Incorrect repairs**

Danger of electric shock.

Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers.

If the appliance is faulty, switch off the circuit breaker in the fuse box or disconnect the appliance at the mains. Contact the after-sales service.

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## **Causes of damage**

### **Keep the cooking compartment floor clear**

Do not place anything on the cooking compartment floor. Do not cover it with aluminium foil. A build-up of heat could damage the appliance.

The cooking compartment floor and the evaporator dish must always be kept clear. Always place ovenware on the wire rack or in the perforated cooking container.

### **Aluminium foil**

Aluminium foil in the cooking compartment must not come into contact with the door panel. This could cause permanent discolouration of the door panel.

### **Ovenware**

Ovenware must be heat and steam resistant. Silicone baking tins are not suitable for combined operation with hot air and steam.

Do not use ovenware that shows signs of rust. Even the smallest spots of rust can lead to corrosion in the cooking compartment.

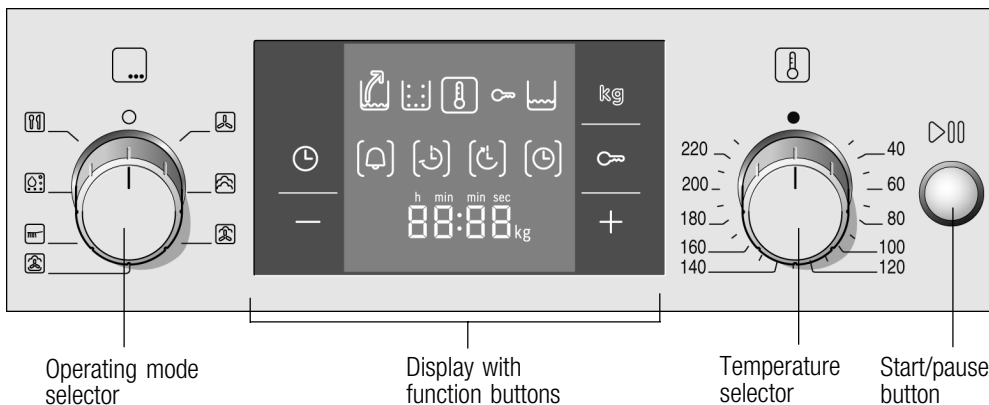
<b>Steaming with a perforated cooking container</b>	When steaming in a perforated cooking container, always insert the baking tray underneath. Dripping liquid is caught.
<b>Moist food</b>	Do not store moist food in the closed cooking compartment for prolonged periods. It can lead to corrosion in the cooking compartment.
<b>Fruit juice</b>	When baking very moist fruit flan, do not pack the baking tray too generously. If fruit juice drips from the baking tray, it leaves stains that cannot be removed.
<b>Very dirty door seal</b>	If the door seal is very dirty, the appliance door will no longer close properly. The fronts of adjacent units could be damaged. Always keep the door seal clean and replace when necessary.
<b>Appliance door as a set down area</b>	Do not place anything on the appliance door when it is open. The appliance could be damaged.
<b>Transporting the appliance</b>	Do not carry or hold the appliance by the door handle. The door handle could break.
<b>Care and cleaning</b>	The cooking compartment in your appliance is made of high grade stainless steel. Improper care can lead to corrosion in the cooking compartment. Refer to the care and cleaning instructions in the instruction manual. Remove food residues from the cooking compartment as soon as the appliance has cooled.

# Your new appliance

In this section, you will find information on

- the control panel
- the operating modes
- the cooking compartment and accessories

## Control panel



Control element		Use
Operating mode selector		Switching the appliance on and off Selects the operating mode
Function buttons		Selects time-setting options (see section: "Time-setting options").
		Sets the weight of the food (see section: "Automatic programmes")
		Switches the childproof lock on and off (see section: "Childproof lock")
		Changes the values for clock, cooking time, weight etc.
Temperature selector		Select the temperature
Start/Pause button		Press briefly: Starts and stops (pauses) an operation
		Press and hold: Ends the operation










## Pop-out operating knob

The operating mode selector and temperature selector are pop-out controls. To pop the knob in and out, push the appropriate operating knob.

## Operating modes

You can set the following operating modes using the operating mode selector.

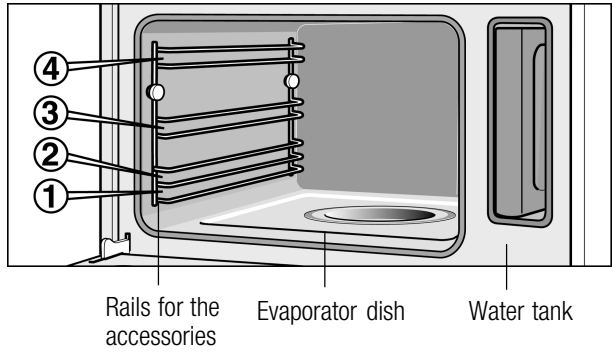
Operating modes		Application
 Hot air	30 - 230 °C	For moist cakes, sponge, pot roasts. A fan in the back panel of the oven distributes the heat evenly inside the cooking compartment
 Steam	35 - 100 °C	For vegetables, fish, side dishes, for juicing fruit and for blanching. For proving dough (at 35 °C). The food is completely surrounded by steam
 Combination	120 - 230 °C	For meat, bakes and pastries. Hot air and steam are then combined
 Reheat	100 - 180 °C	For meals on a plate and pastries. Cooked food is gently reheated. The steam ensures that the food does not dry out
 Clean		Makes cleaning the cooking compartment easier (see Section: Cleaning aid)
 Descal		For descaling the water system and the evaporator dish (see Section: Descaling)
 Automatic programmes		Selecting preset programmes (see Section: Automatic programming)

## Cooking compartment and accessories

The cooking compartment has four shelf positions. The shelf positions are counted from the bottom up.

### Caution

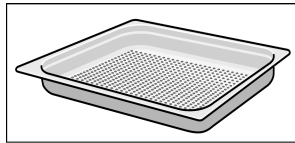
- The evaporator dish must not be covered. Do not place any dishes on the cooking compartment floor.
- Do not slide any accessories between the shelf positions, or they may tip.



## Accessories

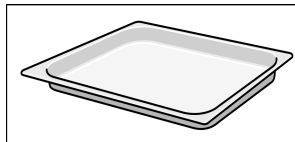
Use only the accessories supplied with the product or available from the after-sales service. They are specially designed for your appliance.

Your appliance is equipped with the following accessories:



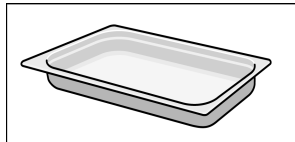
**Cooking container, perforated, GN  $\frac{2}{3}$ , 40 mm deep**

for the steaming of whole fish or large quantities of vegetables, for juicing berries, etc.



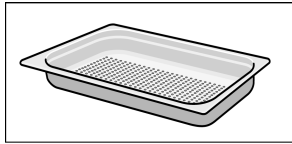
**Cooking container, solid, GN  $\frac{2}{3}$ , 28 mm deep (baking sheet)**

for baking cakes on a baking tray and catching dripping liquid during steaming

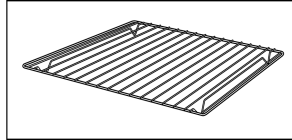


**Cooking container, solid, GN  $\frac{1}{3}$ , 40 mm deep**

for cooking rice, pulses and cereals



**Cooking container,  
perforated,  
GN  $\frac{1}{3}$ , 40 mm deep**  
for steaming vegetables,  
juicing berries and defrosting



**Wire rack**  
for ovenware, cakes and  
ovenproof dishes and for  
roasting

You can obtain further accessories from specialist retailers:

<b>Accessories</b>	<b>Ordering code</b>
Cooking container, solid, GN $\frac{2}{3}$ , 40 mm deep	HEZ36D353
Cooking container, perforated, GN $\frac{2}{3}$ , 40 mm deep	HEZ36D353G
Cooking container, solid, GN $\frac{2}{3}$ , 28 mm deep (baking tray)	HEZ36D352
Cooking container, solid, GN $\frac{1}{3}$ , 40 mm deep	HEZ36D153
Cooking container, perforated, GN $\frac{1}{3}$ , 40 mm deep	HEZ36D153G
Wire rack	HEZ36DR
Roasting set	HEZ36DB
Cleaning sponge	643 254
Descaler	311 138
Honeycomb microfibre cloth	460 770

The cooking containers may warp during oven operation. This is caused by the considerable temperature differences on the accessories. It may occur if only a part of the accessory is covered with food or if you place frozen items, such as pizza, on the accessory.

## Water tank

When you open the appliance door, you will see the water tank on the right-hand side.

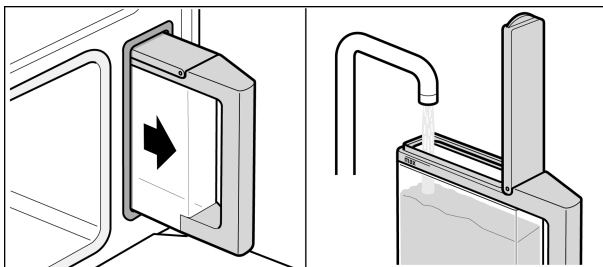
Only fill the water tank with fresh tap water or with still bottled water. If your water is very hard, we recommend that you use softened water.

For tap water with a high chloride content ( $> 40$  mg/l), use a low-chloride, uncarbonated mineral water. You can obtain information on your tap water from your water supplier.

Before using for the first time, moisten the seal in the tank cover with a little water.

### Caution.

Do not fill the water tank with distilled water or any other liquids. You may damage the appliance.



Fill the water tank before each use.


1. Fill the water tank with cold water up to the "max." mark.
2. Close the tank cover until you feel it engage.
3. Slide in the water tank until it engages.

## After every operation

Empty the water tank after each use.

1. Pull the water tank out of the appliance slowly, keeping it horizontal, so that no remaining water can drip out of the valve.
2. Empty out the water.
3. Thoroughly dry the water tank in the appliance and the seal in the tank cover.

## Display

If the water tank is empty, a signal sounds and the  symbol appears. Operation is stopped.

1. Open the appliance door carefully. Steam will escape.
2. Remove the water tank, fill it with water and reinsert it.
3. Press the Start button.

---

## Automatic calibration

The boiling temperature of water depends on the air pressure. During calibration, the appliance is set to the pressure ratios at the place of installation. This occurs automatically when steaming for the first time at 100 °C. This causes more steam to develop than usual.

## After moving house

So that the appliance automatically adjusts itself to the new location, you must reset the appliance to the factory settings (see Section: Basic settings).

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# Before using for the first time


In this section you will find out,

- how to set the clock after connecting up your appliance
- how to change the water hardness range if required
- how to clean your appliance before using it for the first time

---

## Set clock

After the oven has been connected, symbol  and **00:00** light up on the display. Set the time.

1. Press the  button  
The time **12:00** is shown in the display.
2. Use button **+** or **-** to set the clock.

After a few seconds, the time set is adopted.

---

## Setting the water hardness range

Descaling your appliance regularly. This is the only way to prevent damage.

Your appliance automatically displays when it needs descaling. It is preset to water hardness range II. Change the value if your water is softer or harder.

### Checking the water hardness



You can check the water hardness with the test strips supplied or ask your water supplier.

### Softened water

You can only dispense with descaling completely if you exclusively use softened water. If this is the case, change the water hardness range to "softened".


## Changing the water hardness range

You can change the water hardness range in the basic settings when the appliance is switched off.

1. Switch off the appliance.
2. Press and hold the  button until **c03** appears in the display.
3. Press the  button until **c52** appears.
4. Press button **-** or **+** to change the water hardness range.

Possible values:

<b>c50</b>	softened	
<b>c51</b>	1-soft	I
<b>c52</b>	2-medium	II
<b>c53</b>	3-hard	III
<b>c54</b>	4-very hard	IV

5. Press and hold down the  button to leave Basic settings.



The change is saved.

---


## Cleaning

### Heating up the appliance

Heat up the appliance when empty before first use and clean the accessories.

1. Fill and insert the water tank.
2. Set the operating mode selector to  Steam.
3. Set the temperature selector to 100 °C.
4. Press the  button.

The appliance heats up to 100 °C and switches off automatically after 20 minutes. A signal sounds.

5. Turn the operating mode and temperature selectors back to the  setting to end the operation.

Leave the appliance door ajar until the appliance has cooled down.

### Cleaning the accessories before use

Clean the accessories thoroughly before first use using a cloth and soapy water.

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# Operating the appliance








In this section you will find out,

- how to switch the appliance on and off
- what to note after each use

---




## Switching on the appliance

1. Turn the operating mode selector to the required operating mode.
2. Turn the temperature selector to set the temperature.

Operating mode	Temperature range
 Hot air	30 - 230 °C
 Steam	35 - 100 °C
 Combination	120 - 230 °C
 Reheat	100 - 180 °C
 Clean	for operation, see Section: Cleaning aid
 Descal	for operation see Section: Descaling
 Automatic programmes	for operation see Section: Automatic programmes

## Selecting the cooking time

For operating modes involving steam, you must always set a cooking time. A default cooking time then appears in the display.

3. Press the  button repeatedly until the brackets are around the  cooking time.
4. Use the **+** or **-** button to set the cooking time.
5. Press the  button.

The appliance heats up. In the Steam operating mode, the cooking time does not start counting down until the heating-up time has finished.

If operation does not start, but a signal sounds, you have set a temperature outside of the possible temperature range. Check the temperature range of the operating mode.



## Changing the temperature

You can change the temperature at any time. To do this, turn the temperature selector.

If you set a temperature that lies outside the possible temperature range, operation is interrupted (Pause).

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## Switching off the appliance




Risk of scalding.



Hot steam can escape when the appliance door is opened. Only open the appliance door carefully after cooking.


## The cooking time has elapsed

Your appliance switches off automatically if you have set a cooking time. A signal sounds. Press the  button to cancel the signal.

Turn the operating mode and temperature selectors back to the  position. Open the appliance door carefully.


## Pause

Press the  button. The cooling fan may continue running. To start, press the  button.

If you open the appliance door during operation, operation is interrupted. To start, close the appliance door and press the  button.

If you have switched on the basic setting “Continue operation after closing door”, restarting is not required (see Section: Basic settings).

## Switching off

Turn the operating mode and temperature selectors back to the  position. Open the appliance door carefully.

The cooling fan may continue running when you open the appliance door.

---

## After each use

### Emptying the water tank

Empty the water tank. Thoroughly dry the seal in the tank cover and the tank shaft in the appliance.

Do not dry the water tank in the hot cooking compartment. This will damage the water tank.

### Drying the cooking compartment

Leave the appliance door ajar until the appliance has cooled down.



Risk of scalding

The water in the evaporator dish may still be hot. Allow it to cool before wiping.


Wipe the cooking compartment and the evaporator dish with the enclosed sponge and dry well with a soft cloth.

Remove dirt from the cooking compartment as soon as the appliance has cooled. Burnt-on remains will be much harder to remove later.


Wipe units and handles dry where condensation has built up.

---

# Setting the time-setting options

Your appliance has a variety of time-setting options. You can use the  button to access the menu and switch between the individual options. All the time symbols are lit during the time when you can make settings. The brackets [ ] show you which time-setting option you have currently selected. A time-setting option which has already been set can be changed directly with the **+** or **-** button, when its time symbol is in brackets.



## Checking the time-setting option


Press the  button repeatedly until the brackets are around the appropriate symbol. The display shows the corresponding value for a few seconds.

---

## Setting the timer

You can use the timer as a kitchen timer. It runs independently of the appliance. The timer has its own signal. In this way, you can tell whether it is the timer or a cooking time which has elapsed.


1. Press the  button.  
The time symbols in the display light up, the brackets are around .
2. Use the **+** or **-** button to set the timer.  
**+** button default value = 10 minutes  
**-** button default value = 5 minutes

After a few seconds, the time set is adopted. The timer starts. The [] symbol for the timer is displayed and the time as it counts down.

## Changing the timer duration

Use the **+** or **-** button to change the timer duration. After a few seconds, the change is adopted.

## Once the timer duration has expired

A signal sounds. 00:00 appears in the display. Switch the timer off with the  button.

## Clearing the timer duration

Use the **-** button to set the timer back to 00:00. After a few seconds, the change is adopted.

## Set cooking time

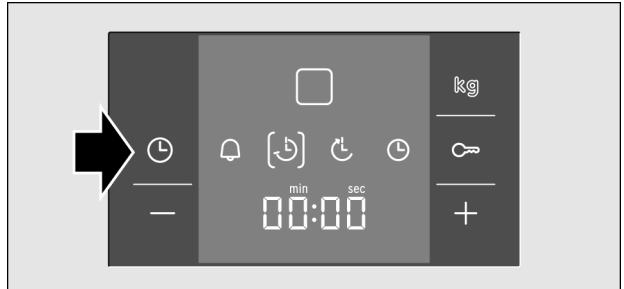
When you set the cooking time for your dish, the appliance automatically stops operation at the end of this time. Heating does not continue.



For types of heating involving steam, you must always set a cooking time.

Example in fig.: Cooking time of 45 minutes.



Prerequisite:

An operating mode and temperature have been set.




1. Press the  button repeatedly until the brackets are around the  cooking time. The time symbols light up. 00:00 appears in the display.




2. Use the **+** or **-** button to set the cooking time.  
**+** button default value = 30 minutes  
**-** button default value = 10 minutes
3. Press the  button.  
The appliance heats up. The cooking time counts down in the display and the  symbol lights up. In the Steam operating mode, the cooking time does not start counting down until the heating-up time has finished.

## Changing the cooking time


Use the **+** or **-** button to change the cooking time. After a few seconds, the change is adopted. If the timer has been set, first press the  button.

## The cooking time has elapsed

A signal sounds. Heating does not continue.

Press the  button and turn the operating mode selector to the zero setting. Open the appliance door carefully.

## Cancelling the cooking time

Use the **-** button to set the cooking time to 00:00. After a few seconds, the change is adopted. If the timer has been set, first press the  button.

---

## Setting a later end time

You can delay the time at which you wish your dish to be ready. The appliance starts automatically and is ready at the desired time.

You can, for example, put your dish in the oven in the morning and set the cooking time so that it is ready at lunch time.

Ensure that food is not left in the cooking compartment for too long as it may spoil.



For some programmes it is not possible to set a later end time.



The heating-up time for steam operation must be added to the cooking time. The selected end time may be delayed by the length of the heating-up time.

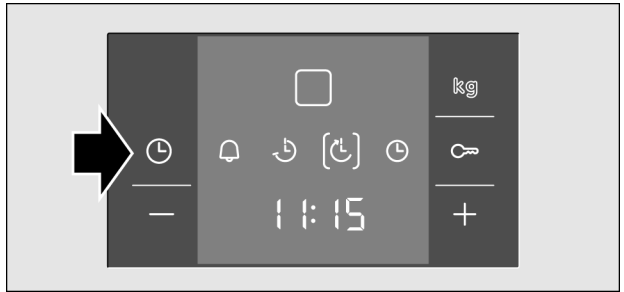
Example in fig.: it is 10:30, the dish will take 45 minutes to cook but should be ready at 12:30.

Prerequisite:

An operating mode and temperature have been set.

1. Press the  button repeatedly until the brackets are around the  Cooking time.
2. Use the **+** or **-** button to set the cooking time.


3. Press the  button  
The brackets are around . The time when the dish will be ready is displayed.



4. Use the **+** or **-** button to delay the end time.





5. Press the  button.

The appliance switches to standby position. The end time  is shown in the display.

The operation starts at the appropriate time. The cooking time starts counting down in the display.

## Changing the end time



Use the **+** or **-** button to change the end time. After a few seconds, the change is adopted.


If the timer has been set, first press the  button repeatedly until the end time  appears.

Do not change the end time if the cooking time has already started to elapse. The cooking result would no longer be correct.

## The cooking time has elapsed



A signal sounds. Heating does not continue. 00:00 appears in the display.

Press the  button repeatedly until the brackets are around the  Cooking time. The **+** or **-** button can be used to set a new cooking time.

Or press the  button and turn the operating mode selector to the zero position. The appliance is switched off.


## Cancelling the end time


Use the **-** button to set the end time back to the current time. After a few seconds, the change is adopted. The appliance starts.

If the timer has been set, first press the  button repeatedly until Cooking time  appears.

---

## Setting the clock



When the appliance is first connected or after a power cut, the  symbol and four zeros are lit up in the display. Set the time.

1. Press the  button  
The time 12:00 is shown in the display.
2. Use the **+** or **-** button to set the clock.

After a few seconds, the time set is adopted.

## Changing the clock

No other time-setting option should be set.

1. Press the  button repeatedly until the  Clock symbol appears.
2. Use the **+** or **-** button to change the time.

After a few seconds, the time set is adopted.

## Hiding the clock

You can hide the clock. It is then only visible when the appliance is in operation (see Section: Basic settings).

# Automatic programmes

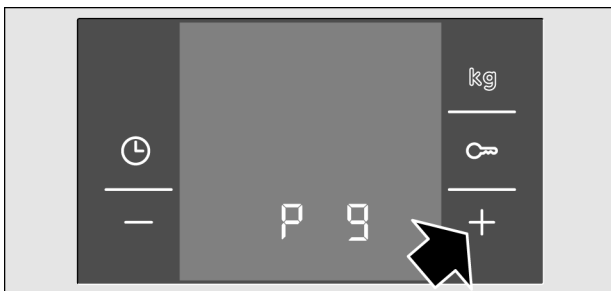
In this section, you will find out

- How to set one of the automatic programmes
- Hints and tips on the programmes
- Which programmes you can set

You can prepare food really easily with 40 different programmes.

## Setting the programme

Select the correct programme from the programme table. Follow the instructions for the programmes.



1. Turn the operating mode selector to . The first programme **P 1** appears in the display.
2. Use the **-** and **+** buttons to set the required programme.

## Enter the weight





3. Press the **kg** button.

A default weight appears in the display.

With some programmes, you do not need to enter a weight. If this is the case, 0:00 kg appears.

4. Use the **-** and **+** buttons to enter the weight of the food.

5. Press the **▷|||** button.

The programme duration counts down in the display.

## Setting a later end time

You can delay the end time for some programmes. The programme will be started later and finish at the desired time (see Section: Time-setting options).

## End of programme

A signal sounds. The appliance switches off. Turn the operating mode selector back to the **o** position.



Risk of scalding.

Hot steam can escape when the appliance door is opened. Only open the appliance door carefully after cooking.

## Cancelling the programme

Turn the operating mode selector back to the **o** position.

---

## Information relating to the programmes

All programmes are designed for cooking on one level.

The cooking result can vary according to the size and quality of the food.

## Ovenware

Use the suggested ovenware. All meals have been tested using this ovenware. The cooking result may change if you use different ovenware.

When cooking in the perforated cooking container, also insert the solid cooking container at level 1. Dripping liquid is caught.

## Amount/weight

Do not fill the food more than 4 cm high in the accessories.

The automatic programmes require the weight of the food. With individual pieces always use the weight of the largest. The total weight must be within the specified weight range.

<b>Cooking time</b>	After the programme is started the cooking time is displayed. It may change during the first 10 minutes, as the heating-up time depends among other things on the temperature of the food and the water.
<b>Preparing vegetables</b> P 1 - P 8	Do not season vegetables until after cooking.
<b>Prepare rice</b> P 9 - P 10	Weigh the rice and add water in the ratio 1 : 1.5. Enter the weight excluding liquid. Stir the rice after cooking. The remaining water is then quickly absorbed.
<b>Cook poultry</b> P 11 - P 13	Do not place chicken breasts or chicken portions on top of each other in the ovenware. The chicken portions can be marinated beforehand.
<b>Slow cook sirloin</b> P 15	With sirloin, it is recommended that you use a thick piece of sirloin. Sear the meat well beforehand.
<b>Slow cook leg of lamb</b> P 19	Sear the meat well beforehand.
<b>Steam fish</b> P 21 - P 22	When preparing fish, grease the perforated cooking container.  Do not place whole fish or fish fillets on top of each other. Enter the weight of the heaviest fish and choose pieces as similar in size as possible.
<b>Bake plaited loaf</b> P 24	Allow the yeast dough to prove in the combination steam oven for half an hour using Steam at 40 °C.
<b>Prepare rice pudding</b> P 25	Weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.
<b>Prepare yoghurt</b> P 26	Heat the milk to 90 °C on the hob. Then leave to cool to 40 °C. If you are using UHT milk, you do not need to heat it.  Stir in one to two teaspoons of natural yoghurt per 100 ml milk or the corresponding amount of yoghurt culture. Pour the mixture into clean jars and seal them.  After preparation, leave the jars to cool in the refrigerator.

**Bake bread**  
P 27 - P 28

The programmes are for bread baked without a tin. The dough should not be too soft. Before baking, cut into the dough several times with a sharp knife to a depth of approx. 1 cm.

**Bake bread rolls**  
P 29

The bread rolls should all be the same weight. Enter the weight of an individual bread roll.

**Defrost**  
P 35 - P 37

When freezing, lay the food as flat as possible and in portion-sized pieces at -18 °C. Do not freeze excessively large quantities. Defrosted food will not keep for as long and spoils more quickly than fresh food.

Leave the food to defrost in the freezer bag, on a plate or in the perforated cooking container. Always insert the baking tray underneath. The food is then not left lying in the defrost water and the cooking compartment remains clean.

All defrost programmes apply to raw food.

If necessary, the food can occasionally be split apart or pieces which have already defrosted can be removed from the appliance.

After defrosting, allow the food to stand for a further 5 - 15 minutes to come up to room temperature.



Health risk.

When defrosting food from animal sources, you must remove liquid that escapes during defrosting. It must never come into contact with other food. Bacteria could be transferred.

After defrosting, operate the combination steam oven with Hot air for 15 minutes at 180 °C.

**Defrost fish fillet**

Never place the fish fillets on top of each other.

**Defrost whole poultry**

Remove the packaging before defrosting.

Leave the poultry to stand after defrosting. With large poultry (e.g. small turkeys), you can remove the giblets after approximately 30 minutes standing time.

## Sterilise bottles P 38

Always clean the bottles with a bottle brush immediately after drinking. Then clean them in the dishwasher.

Place the bottles in the perforated cooking container so that they do not touch one another.

Dry the bottles with a clean cloth after sterilising. The process corresponds to conventional sterilisation by boiling.

## Preserve P 39

The programme is suitable for fruits with a stone and core and for vegetables (except beans).

Blanch pumpkin before preserving.

The programme is designed for 1-litre jars.

After the end of the programme, open the appliance door to prevent cooking from continuing. Leave the jars to cool down for a few minutes in the cooking compartment.

## Cook eggs P 40

Pierce the eggs before cooking. Do not place eggs on top of each other. Size M corresponds to a unit weight of approx. 50 g.

---

## Programme table

In this section you will find all the programmes for your combination steam oven. Follow the instructions for the programmes.

	<b>Programme</b>	<b>Notes</b>	<b>Ovenware/accessories</b>	<b>Level</b>
P1*	Steam cauliflower florets	florets of equal size	perforated cooking container + baking tray	3 1
P2*	Steam broccoli florets	florets of equal size	perforated cooking container + baking tray	3 1
P3*	Steam green beans	-	perforated cooking container + baking tray	3 1
P4*	Steam sliced carrots	slices, approx. 3 mm thick	perforated cooking container + baking tray	3 1

\* You can delay the end time for this programme

	<b>Programme</b>	<b>Notes</b>	<b>Ovenware/accessories</b>	<b>Level</b>
P5*	Steam white asparagus	-	perforated cooking container + baking tray	3 1
P6	Steam frozen mixed vegetables	-	perforated cooking container + baking tray	3 1
P7*	Boiled potatoes	medium-sized, quartered, individual weight 30 - 40 g	perforated cooking container + baking tray	3 1
P8*	Unpeeled boiled potatoes	medium-sized, dia. 4 - 5 cm	perforated cooking container + baking tray	3 1
P9	Long grain rice	max. 0.75 kg	solid cooking container	2
P10	Basmati rice	max. 0.75 kg	solid cooking container	2
P11	Fresh chicken	total weight 0.7 - 1.5 kg	wire rack + baking tray	2
P12	Fresh chicken portions	weight per piece 0.04 - 0.35 kg	wire rack + baking tray	2
P13	Steam fresh chicken breast	total weight 0.2 - 1.5 kg	perforated cooking container + baking tray	3 1
P14*	Fresh pot roast joints	1 - 1.5 kg	baking tray	2
P15	Slow cook fresh sirloin (medium)	total weight 1 - 2 kg	baking tray	2
P16*	Fresh lean joint of veal	1 - 2 kg	wire rack + baking tray	2
P17*	Stuffed breast of veal	1 - 2 kg	wire rack + baking tray	2
P18*	Fresh joint of pork (neck), boned	0.8 - 2 kg	wire rack + baking tray	2
P19	Fresh leg of lamb boned, medium, slow cook	1 - 2 kg	baking tray	2
P20	Meat loaf made from fresh minced meat	total weight 0.5 - 2 kg	baking tray	2
P21	Steam whole fresh fish	0.3 - 2 kg	perforated cooking container + baking tray	3 1
P22	Steam fresh fish fillet	max. 2.5 cm thick	perforated cooking container + baking tray	3 1

\* You can delay the end time for this programme

	<b>Programme</b>	<b>Notes</b>	<b>Ovenware/accessories</b>	<b>Level</b>
P23	Blue mussels	-	perforated cooking container + baking tray	3 1
P24	Plaited loaf	0.6 - 1.8 kg	baking tray + greaseproof paper	2
P25	Rice pudding	-	baking tray	2
P26	Yogurt in glass jars	-	glass jars + perforated cooking container	2
P27*	Bake multigrain bread	0.6 - 2 kg	baking tray + greaseproof paper	2
P28*	Bake rye bread	0.6 - 2 kg	baking tray + greaseproof paper	2
P29*	Bake fresh bread rolls	weight per piece 0.05 - 0.1 kg	baking tray + greaseproof paper	2
P30*	Reheat 1 portion	-	wire rack	2
P31*	Reheat cooked side dishes	-	baking tray	2
P32*	Reheat cooked vegetables	-	baking tray	2
P33*	Reheat cooked pizza (thin base)	-	wire rack + baking tray	3
P34*	Reheat cooked pizza (deep-pan base)	-	wire rack + baking tray	3
P35	Defrost fish fillet	max. 2.5 cm thick	perforated cooking container + baking tray	3 1
P36	Defrost whole poultry	max. 1.5 kg	perforated cooking container + baking tray	3 1
P37	Defrost berries	-	perforated cooking container + baking tray	3 1
P38*	Sterilise bottles	-	perforated cooking container	2
P39	Preserve	in 1 litre jars	perforated cooking container + baking tray	3 1
P40*	Soft-boiled eggs	eggs, size M, max. 1 kg	perforated cooking container + baking tray	3 1


\* You can delay the end time for this programme

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# Childproof lock


The appliance has a childproof lock to prevent children switching it on accidentally or changing a setting.

## Activating the childproof lock



Press the  button for approx. 4 seconds, until the  symbol appears.

The control panel is locked.

## Deactivating the childproof lock

Press and hold the  button until the symbol goes out. You can make settings again.

## Note







Even with the childproof lock activated, you can switch the appliance off, set the timer and switch off the acoustic signal by using the  button or by holding down the  button.

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# Basic settings

Your appliance has various basic settings, which are preset at the factory. However, you can change these basic settings as required.

If you want to cancel all the changes, you can restore the factory settings.

1. Switch off the oven.
2. Press and hold the  button until  appears in the display.
3. Press the  button until the desired basic setting appears.
4. Press the  or  button to change the basic setting.
5. Press and hold down the  button to leave the basic settings.

The change is saved.

You can change the following basic settings:

Basic setting	Function	Possible settings
<i>c03</i>	Display brightness	<i>c01</i> = dark <i>c02</i> = medium <i>c03</i> = bright
<i>c12</i>	Signal duration: sets the length of the acoustic signal at the end of an operation	<i>c11</i> = short (10 seconds) <i>c12</i> = medium (2 minutes) <i>c13</i> = long (5 minutes)
<i>c21</i>	Displays the clock when the appliance is switched off	<i>c20</i> = off <i>c21</i> = on
<i>c31</i>	Operation continues after the door is closed. It is not necessary to restart after the appliance door is opened	<i>c30</i> = off <i>c31</i> = on
<i>c42</i>	Time until changes are automatically saved	<i>c41</i> = short (2 seconds) <i>c42</i> = medium (5 seconds) <i>c43</i> = long (10 seconds)
<i>c52</i>	Sets the water hardness range for the descaling indicator	<i>c50</i> = softened <i>c51</i> = 1-soft <i>c52</i> = 2-medium <i>c53</i> = 3-hard <i>c54</i> = 4-very hard
<i>c61</i>	Steam cooking heat signal	<i>c60</i> = off <i>c61</i> = on
<i>c70</i>	Restores the appliance to the factory settings: – All changes to the basic settings are deleted – Automatic calibration is carried out again	<i>c70</i> = do not reset <i>c71</i> = reset



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# Care and cleaning

In this section, you will find information on

- Care and cleaning of your appliance
- Cleaning agents and aids
- The Clean operating mode
- The Descale operating mode



Risk of short-circuiting.

Do not use high-pressure cleaners or steam jet cleaners to clean your appliance.

## **Caution.**

Risk of damaging the surface. Do not use

- harsh or abrasive cleaning agents,
- oven cleaners,
- corrosive or aggressive cleaners, or those containing chlorine
- cleaning agents with a high alcohol content.

If such an agent comes into contact with the front of the appliance, wash it off immediately with water.

Remove food residues from the cooking compartment as soon as the appliance has cooled. Burnt-on remains will be much harder to remove later.

For heavy soiling use the cleaning aid (see Section: Cleaning aid).

Salts are very abrasive and can cause rust. Remove remains of acidic sauces (ketchup, mustard) or salted food from the cooking compartment immediately after cooling.

## **Cleaning sponge**

The enclosed cleaning sponge is very absorbent. Use the cleaning sponge only for cleaning the cooking compartment and for removing residual water from the evaporator dish.

Wash the cleaning sponge thoroughly before using for the first time. You can wash the cleaning sponge in the washing machine (hot wash).

## Microfibre cloth

The honeycomb microfibre cloth is particularly suited for cleaning delicate surfaces such as glass, glass ceramic, stainless steel or aluminium (product no. 460 770, also available online in the eShop). It removes liquid and greasy dirt in one operation.

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## Cleaning agents

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### Appliance exterior

Use soapy water and dry with a soft cloth.

#### with aluminium front

Mild window cleaning agent - wipe the surfaces horizontally and without applying pressure using a soft window cloth or a lint-free microfibre cloth.

#### with stainless steel front

Use soapy water and dry with a soft cloth. Always remove any flecks of limescale, grease, starch and albumin (e.g. egg white) immediately.

Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist retailers.

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### Cooking compartment interior

Hot soapy water or a vinegar solution

Use the enclosed cleaning sponge or a soft washing-up brush. Do not use steel pads or scourers. The cooking compartment could rust.

If the cooking compartment is very dirty, use only the oven and grill cleaning gel available from the after-sales service (product no. 463582, also available online from the eShop). Follow the manufacturers instructions. Other oven cleaners could damage the appliance.

The cooking compartment light and the seals around the door, light and evaporator dish must not come into contact with the gel. Allow the gel to act for at least 12 hours and do not switch on the appliance during this time. Then rinse the cooking compartment thoroughly with water (e.g. with a spray bottle) to remove all traces of the gel.

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#### Evaporator dish

Hot soapy water or a vinegar solution

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### Seal around the outside of the cooking compartment

Hot soapy water

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### Water tank

Soapy water, do not clean in the dishwasher.

#### Tank shaft

Rub dry after every use.

#### Seal in the lid

Thoroughly dry after every use.

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<b>Rails</b>	Use hot, soapy water, or clean in the dishwasher.
<b>Door panel</b>	Glass cleaner
<b>Accessories</b>	Soak in hot soapy water. Clean with a washing-up brush or sponge or in the dishwasher.  Clean stains caused by starchy food (e.g. rice) with a vinegar solution.

## Cleaning aid

The cleaning aid loosens food residues in the cooking compartment using steam. It can then be removed easily.

The cleaning aid lasts approximately 30 minutes.

### Note:



If the cleaning aid is cancelled, the appliance is locked. Only after the 1st and 2nd rinse can the appliance be used again in order to ensure that no detergent remains in the appliance.

## Preparation

Allow the cooking compartment to cool down and remove the accessories. Clean the evaporator dish with the enclosed cleaning sponge.


Fill the water tank with water up to the "max" mark. Put a drop of washing-up liquid into the evaporator dish on the cooking compartment floor.


## Starting the cleaning aid

1. Set the operating mode selector to Clean .
2. Press the  button.

The cleaning aid starts. The light in the cooking compartment remains switched off.


## 1st rinse


A signal sounds after approximately 30 minutes. The  symbol (empty evaporator dish) appears.

1. Take the shelves out of the cooking compartment and clean them (see Section: Detaching the shelves).
2. Wipe out all loosened residues from the cooking compartment and the evaporator dish using a soft washing-up brush and the cleaning sponge.
3. If required, fill the water tank with water and reinsert it.
4. Press the  button.


The appliance starts rinsing.


## 2nd rinse

After a short time, the  symbol appears again.

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.
3. Press the  button.

The appliance starts rinsing.

After the 2nd rinse  and  appear in the display.

4. Turn the operating mode selector back to the  position.

## Removing the remaining water

Remove the remaining water from the evaporator dish using the cleaning sponge. Wipe out the cooking compartment using the cleaning sponge and then dry with a soft cloth.

## Cancelling the cleaning aid

1. Press and hold the  button.

The cleaning aid is cancelled.

To ensure that no washing-up liquid remains in the appliance, it must be rinsed twice after a cancellation.


2. Press the  button.

The  symbol appears.

Proceed as described in the "1st rinse" section.

---

## Descaling

The appliance must be descaled at regular intervals in order for it to continue operating correctly. The  indicator reminds you to do this.

Descaling takes approx. 30 minutes.

Descaling is not required only if you exclusively use softened water.

### Note:

If descaling is cancelled, appliance operation is locked. Only after the 1st and 2nd rinse can the appliance be used again in order to ensure that no descaling solution remains in the appliance.

## Descaler

For descaling, use only the liquid descaler recommended by the after-sales service (product no. 311138, also available online in the eShop). Other descalers may damage the appliance.



1. Prepare a descaling solution by mixing 300 ml water and 60 ml liquid descaler.
2. Empty the water tank and fill with the descaling solution.

### Caution.

Do not allow descaling solution to come into contact with the control panel or other sensitive surfaces. If this does happen, remove the solution immediately with water.


## Starting descaling

The cooking compartment must have cooled down completely.

1. Set the operating mode selector to  Descale.
2. Press the  button.


Descaling starts. The light in the cooking compartment remains switched off.

## 1st rinse

A signal sounds after approximately 30 minutes. The  symbol (fill water tank) appears.

1. Rinse the water tank thoroughly, fill with water and reinsert.


The  symbol (empty evaporator dish) appears.



2. Remove the descaler from the evaporator dish using the enclosed sponge.
3. Press the  button.


The appliance starts rinsing.

## 2nd rinse

After a short time, the  symbol appears again.

1. Thoroughly rinse out the cleaning sponge.
2. Remove the remaining water from the evaporator dish using the cleaning sponge.
3. Press the  button.

The appliance starts rinsing. Once descaling is complete,  and  appear on the display.

4. Turn the operating mode selector back to the  position.

## Removing the remaining water

Remove the remaining water from the evaporator dish using the cleaning sponge. Wipe out the cooking compartment using the cleaning sponge and then dry with a soft cloth.

## labelling Cancellling descaling

1. Press and hold the >00 button.

Descaling is cancelled.

To ensure that no descaling solution remains in the appliance, it must be rinsed twice after a cancellation.

2. Press the >00 button.

The ⊞ symbol appears.

Proceed as described in the "1st rinse" section.

You can also use the Descale operating mode if you do not wish to descale the whole appliance, but only the evaporator dish in the cooking compartment.

Only difference:

1. Prepare a descaling solution by mixing 100 ml water and 20 ml liquid descaler.
2. Completely fill the evaporator dish with descaling solution.
3. Only fill the water tank with water.
4. Start the Descale operating mode as described.

You can also descale the evaporator dish manually, without using the operating mode.

## labelling Descaling the evaporator dish only

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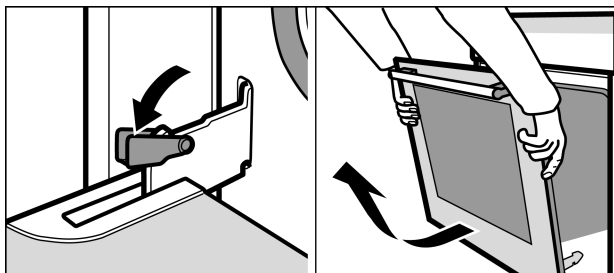
## Removing and fitting the appliance door



You can remove the appliance door for easier cleaning.

Risk of injury.

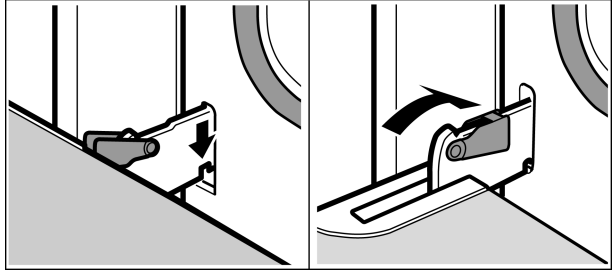
- The hinges of the appliance door may snap shut with a lot of force. Always turn the two locking levers for fitting and removing the appliance door to their limit stops.
- If the appliance door has been removed without turning both locking levers to their limit stops, the hinge may snap shut. Do not reach into the hinge. Contact the after-sales service.



1. Open the appliance door fully.
2. Move the two locking levers up on the left and right-hand sides.
3. Close the appliance door halfway.  
With both hands, grip the top of the door on the left and right-hand sides. Close the appliance door a little more and pull it out.

## Fitting the appliance door

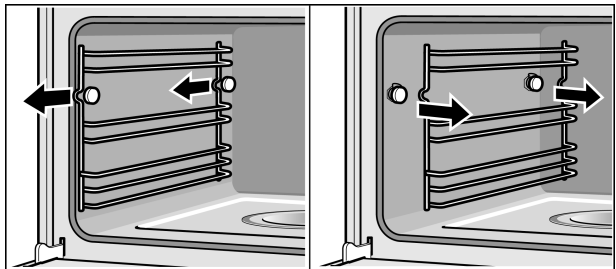
Refit the appliance door after cleaning.



1. Insert the door hinges straight into the openings on the left and right-hand sides of the cooking compartment. The notch on the hinge must engage on both sides.
2. Open the appliance door fully and fold the locking lever upwards.
3. Close the appliance door.

## Cleaning the rails

The rails can be removed for cleaning.



To do this, pull the rails forward and unhook them. Clean the rails using either detergent and a sponge or a brush. You can also clean the rails in the dishwasher.

## Refitting the rails

Hook the rails in at the back and at the front and slide them back until they engage.

Each set of rails only fits on one side.

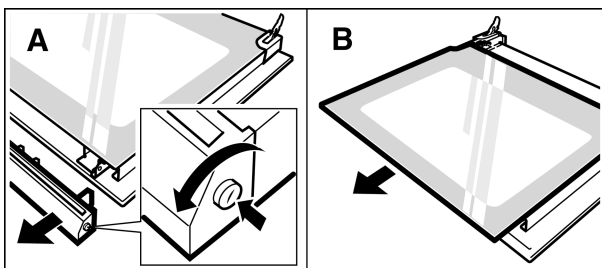
## Cleaning the door panels

The inner glass panel on the appliance door can be removed for easier cleaning.

### Caution.

The appliance must not be used again until the panels and appliance door have been correctly installed.

1. Remove the appliance door and lay it on a cloth with the handle underneath.



2. Unscrew the cover at the top of the appliance door. To do this, undo the right and left-hand screws (Fig. A).
3. Slide out the door panel. (Fig. B).

Clean the door panel with glass cleaner and a soft cloth.

## Fitting the door panels




1. Slide the door panel back in.  
Ensure that the smooth surface is on the outside and the printed surface on the inside.
2. Replace the cover and screw it back on.
3. Refitting the appliance door.









# Troubleshooting

Malfunctions often have simple explanations. Please read the following instructions before calling the after-sales service.

Repairs may only be carried out by fully trained after-sales service technicians. Incorrect repairs may cause serious hazards for the user.

<b>Problem</b>	<b>Possible cause</b>	<b>Notes/remedy</b>
The appliance does not work	The plug is not plugged into the mains	Connect the appliance to the electricity supply
	Power cut	Check whether other kitchen appliances are working
	Faulty fuse	Check in the fuse box to make sure that the fuse for the appliance is OK
	Faulty operation	Switch the appliance off using the fuse in the fuse box. Wait approximately 10 seconds and then switch it back on
The appliance cannot be started	The appliance door is not fully closed	Close the appliance door
	Cleaning aid or descaling was cancelled	Turn the operating mode selector to  or to  and rinse the appliance 2 times (see Section Cancelling cleaning aid or Cancelling descaling)
Appliance does not start. A signal sounds	A temperature outside of the possible temperature range has been set	Check the temperature ranges for the operating modes
Turning the temperature selector cancels operation	A temperature outside of the possible temperature range has been set	Check the temperature ranges for the operating modes. Press the Start button
 and three zeros light up in the display	Power cut	Reset the clock time (see Section: Time-setting options)

<b>Problem</b>	<b>Possible cause</b>	<b>Notes/remedy</b>
The appliance is not in operation. A cooking time is shown in the display	A control knob was unintentionally pressed	Press the Stop button
	The Start button was not pressed after the setting had been made	Press the Start button or delete the setting with the Stop button
	Cleaning aid or descaling was cancelled	Turn the operating mode selector to  or to  and rinse the appliance 2 times (see Section Cancelling cleaning aid or Cancelling descaling)
"F8" is shown in the display	The Automatic switch-off is active	Press any button
The  symbol appears even though the water tank is full	The water tank has not been inserted properly	Insert the water tank until it locks in place
	The detection system is not working	Call the after-sales service
The  symbol appears, although the water tank is not yet empty, or the water tank is empty but the  symbol does not appear	The water tank is dirty. The mobile water level indicators are jammed	Shake and clean the water tank. If the parts cannot be released, obtain a new water tank from the after-sales service
The water tank empties for no discernible reason. The evaporator dish overflows	The water tank was not closed properly	Close the lid until you feel it lock into place
	The tank lid seal is dirty	Clean the seal
	The seal in the tank cover is defective	Obtain a new water tank from the after-sales service
The evaporator dish has boiled empty even though the water tank is full	The water tank has not been inserted properly	Slide in the water tank until it engages
	The feed line is blocked	Descal the appliance. Check whether the water hardness range is set correctly
The  indicator appears	The appliance has not been used for at least 2 days and the water tank is full	Empty and clean the water tank. Always empty the water tank after cooking
There is a "pop" noise during cooking	Cold/warm effect from frozen food, caused by the steam	This is normal

Problem	Possible cause	Notes/remedy
When you cook with steam, a lot of steam is created	The appliance is being automatically calibrated	This is normal
When cooking with steam, a lot of steam is created again	The appliance is unable to calibrate itself automatically if cooking times are too short	Reset the appliance to factory settings (see Basic settings section). Then start steaming for 20 minutes at 100 °C
Steam escapes from the ventilation slots during cooking		This is normal
The appliance is not producing steam properly	Limescale has formed in the appliance	Start the descaling programme
An error message "E..." appears in the display	Technical fault	Press the ⊖ button to delete the error message. Reset the clock if required. If the error message appears again, call the after-sales service.
Error message "E011" appears in the display	A button was pressed for too long or is jammed	Press the ⊖ button to delete the error message. Press all of the buttons individually and check if they are clean
The appliance is not heating. The colon flashes in the display	A button combination was actuated	Set the Steam operating mode at 35 °C, then press and hold the ∞ button until a signal sounds. Press the ∞ button again briefly

## Replacing the cooking compartment bulb



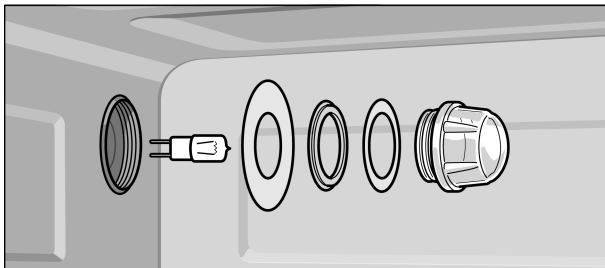
Heat-resistant 230 V/25 W halogen bulbs with seals are available from the after-sales service. Please specify the E number and FD number of your appliance.

Risk of burning.

Allow the cooking compartment and cooking compartment light to cool before changing the bulb. Always use a dry cloth to remove a new halogen bulb from the packaging, otherwise it will not last as long.

1. Switch off the fuse in the fuse box or unplug at the mains.
2. Turn the cover out anticlockwise.
3. Remove the bulb and replace with a bulb of the same type.

- Slide the new seals and the clamping ring in the right order onto the glass cover.



- Screw the glass cover with the seals back on again.
- Connect the appliance to the mains and reset the clock.

Never operate the appliance without the glass cover and seals.

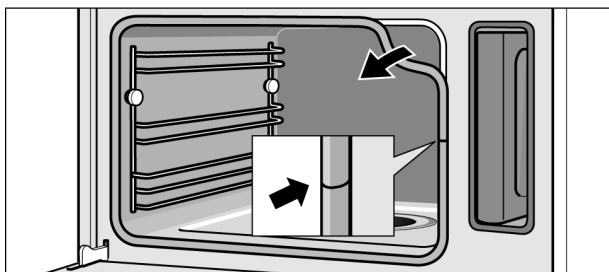
Any damaged glass cover or lamp seals must be replaced. Please provide the after-sales service with the E number and FD number of your appliance.

## Replacing glass cover or lamp seals

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## Changing the door seal

If the seal around the outside of the cooking compartment is faulty, it must be replaced. Replacement seals for your appliance are available from our after-sales service. Please specify the E number and FD number of your appliance.



- Open the appliance door.
- Pull off the old seal.
- Push in the new door seal at one point and pull it in all the way round. The joint must be at the side.
- Check again that the seal is correctly fitted in the corners.

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# After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

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## E number and production number

When contacting the after-sales service, always specify the product number (E no.) and the production number (FD no.) of your appliance. The rating plate bearing these numbers can be found at the bottom on the right-hand side by opening the appliance door. Make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E-Nr.	FD
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After-sales service ☎
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# Energy and environment tips

Here will be given tips on saving energy and disposing of your appliance properly.

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## Saving energy

Only preheat the appliance if this is specified in the recipe or in the operating instructions table.

Open the appliance door as infrequently as possible while the food is cooking.

## Baking

Use dark, black lacquered or enamelled baking tins. They absorb the heat particularly well.

It is best to bake several cakes one after the other. The combination steam oven will still be hot. This reduces the baking time for the second cake. You can also place two loaf tins next to each other.

When cooking times are relatively long, you can switch off the steam oven 10 minutes before the cooking time has finished and use the oven's residual heat to complete the cooking.

## Steam

When steaming, you can cook on several levels at the same time. When preparing foods with different cooking times, those with the longest cooking time should be placed in the oven first.

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## Environmentally-friendly disposal



Dispose of packaging in an environmentally-friendly manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive gives a framework for the collection and recycling of old appliances, which is valid across the EU.

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# Tables and tips

The tables contain a selection of dishes which are particularly suitable for your combination steam oven. You can find out which operating mode, accessories and cooking time to select. Unless otherwise stated, the information given applies to inserting accessories when the appliance is cold.

## Accessories

Use the accessories provided.

When steaming in the perforated cooking container, always insert the baking tray underneath. Dripping liquid is caught.

## Ovenware

When using ovenware, always place it in the middle of the wire rack.

Ovenware must be heat and steam resistant. Cooking times are increased when thick-walled ovenware is used.

Food which would normally be prepared in a bain-marie should always be covered with foil (e.g. melting chocolate).

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## Steam

Steaming is a particularly gentle way of cooking food. The steam surrounds the dish thereby preventing a loss of nutrients from the food. Cooking takes place without overpressure. As a result, the shape, colour and typical aroma of the dishes are retained.

## Cooking times and quantities

The cooking times when steaming depend on the item size, but do not depend on the total quantity. The appliance can steam food to a maximum of 2 kg.

Follow the unit sizes given in the tables. The cooking time is reduced for smaller pieces and increased for larger ones. Cooking time is also influenced by the quality and ripeness of the food. The values quoted can therefore only serve as a guideline.

## **Distribute food evenly**

Always distribute the food evenly in the ovenware. It will not cook evenly if the layers are of different depths.

## **Pressure-sensitive food**

When layering delicate foods in the cooking container, do not pile them too high. It is better to use two containers.

## **Cooking a menu**

With steam, you can cook a whole menu at once, without the different flavours mixing. Place the food with the longest cooking time in the appliance first and delay the rest until the appropriate time. This means that all the food will be ready at the same time.

The overall cooking time is extended with menu cooking, as a little steam escapes each time the appliance door is opened and has to be reheated.

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## **Hot air**

The Hot air heating type is ideal for sweet and savoury baking, pot roasts and various cakes.

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## **Combination**

Because combination cooking combines the use of hot air and steam, it is particularly suitable for preparing roasts, chicken and baked items such as yeast-risen pastry and bread.

Roasts and chicken are nice and crisp on the outside and juicy inside. What is more, meat loses less of its weight.

Baked items, such as yeast-risen pastry and bread, take on a particularly attractive surface shine and they do not dry out.

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## **Vegetables**

Place the vegetables in the perforated cooking container and insert at level 3. Insert the baking tray underneath at level 1. Dripping liquid is caught.



<b>Food</b>	<b>Size</b>	<b>Accessories</b>	<b>Mode of operation</b>	<b>Temperature in °C</b>	<b>Duration in min.</b>
Artichokes	Whole	Perforated + baking tray	Steam	100	30 - 35
Cauliflower	Whole	Perforated + baking tray	Steam	100	30 - 40
Cauliflower	Florets	Perforated + baking tray	Steam	100	10 - 15
Broccoli	Florets	Perforated + baking tray	Steam	100	8 - 10
Peas	-	Perforated + baking tray	Steam	100	5 - 10
Fennel	Slices	Perforated + baking tray	Steam	100	10 - 14
Stuffed vegetables (courgettes, aubergines, peppers)	Do not precook vegetables	Baking tray at level 2	Combination	160 - 180	15 - 30
Vegetable flan	-	1.5 l bain-marie dish + wire rack at level 2	Steam	100	50 - 70
Green beans	-	Perforated + baking tray	Steam	100	15 - 20
Carrots	Slices	Perforated + baking tray	Steam	100	10 - 20
Kohlrabi	Slices	Perforated + baking tray	Steam	100	15 - 20
Leeks	Slices	Perforated + baking tray	Steam	100	4 - 6
Swiss chard*	Shredded	Perforated + baking tray	Steam	100	8 - 10
Green asparagus*	Whole	Perforated + baking tray	Steam	100	7 - 12
White asparagus*	Whole	Perforated + baking tray	Steam	100	10 - 15
Spinach*	-	Perforated + baking tray	Steam	100	2 - 3

\* Preheat the appliance

Food	Size	Accessories	Mode of operation	Temperature in °C	Duration in min.
Romanesco	Florets	Perforated + baking tray	Steam	100	8 - 10
Brussels sprouts	Florets	Perforated + baking tray	Steam	100	20 - 30
Beetroot	Whole	Perforated + baking tray	Steam	100	40 - 50
Red cabbage	Shredded	Perforated + baking tray	Steam	100	30 - 35
White cabbage	Shredded	Perforated + baking tray	Steam	100	25 - 35
Courgettes	Slices	Perforated + baking tray	Steam	100	2 - 3
Mangetout	-	Perforated + baking tray	Steam	100	8 - 12

\* Preheat the appliance

## Side dishes and pulses

Add water or liquid in the proportion specified.  
Example: 1 : 1.5 = add 150 ml liquid for every 100 g rice.

You may select any shelf position you wish for the solid cooking container.

Food	Ratio/information	Accessories/level	Mode of operation	Temperature in °C	Duration in min.
Unpeeled boiled potatoes	Medium size	Perforated (level 3) + baking tray (level 1)	Steam	100	35 - 45
Boiled potatoes	Quartered	Perforated (level 3) + baking tray (level 1)	Steam	100	20 - 25
Potato gratin	-	Baking tray (level 2)	Hot air	170 - 180	35 - 45
Brown rice	1 : 1.5	Solid	Steam	100	30 - 40
Long grain rice	1 : 1.5	Solid	Steam	100	20 - 30
Basmati rice	1 : 1.5	Solid	Steam	100	20 - 30
Parboiled rice	1 : 1.5	Solid	Steam	100	15 - 20

Food	Ratio/ information	Accessories/level	Mode of operation	Tempera- ture in °C	Duration in min.
Lentils	1 : 2	Solid	Steam	100	30 - 45
Canellini beans, pre-softened	1 : 2	Solid	Steam	100	65 - 75
Couscous	1 : 1	Solid	Steam	100	6 - 10
Unripe spelt grain, coarse ground	1 : 2.5	Solid	Steam	100	15 - 20
Millet, whole	1 : 2.5	Solid	Steam	100	25 - 35
Wheat, whole	1 : 1	Solid	Steam	100	60 - 70
Dumplings	-	Perforated (level 3) + baking tray (level 1)	Steam	80 - 90	20 - 30

## Meat, poultry, fish

Insert the wire rack and baking tray together at the same level.

When the roast is cooked, switch off the combination steam oven and allow the roast to stand in the oven for a further 10 minutes with the door closed. This will keep the meat juicy.

Cooking with the Combination operating mode leaves the meat particularly juicy on the inside and crispy on the outside.

## Poultry

Food	Amount/ weight	Accessories	Level	Mode of operation	Tempera- ture in °C	Duration in min.
Chicken, whole	1.2 kg	Wire rack + baking tray	2	Combination	180 - 190	50 - 60
Chicken, halved	per 0.4 kg	Wire rack + baking tray	2	Combination	180 - 190	35 - 45
Chicken breast	per 0.15 kg	Perforated + baking tray	3 1	Steam	100	15 - 25
Chicken portions	per 0.12 kg	Wire rack + baking tray	2	Combination	180 - 200	20 - 35

\* Sear first

Food	Amount/ weight	Accessories	Level	Mode of operation	Tempera- ture in °C	Duration in min.
Duck, whole	2 kg	Wire rack + baking tray	2	Combination	170	60 - 80
				Hot air	210	15 - 20
Duck breast*	per 0.35 kg	Wire rack + baking tray	2	Combination	170 - 180	10 - 15
Rolled turkey joint	1.5 kg	Wire rack + baking tray	2	Combination	150 - 160	70 - 90
Turkey breast	1 kg	Wire rack + baking tray	2	Combination	150 - 160	60 - 80

\* Sear first

## Beef

Food	Amount/ weight	Accessories	Level	Mode of operation	Tempera- ture in °C	Duration in min.
Pot-roasted beef*	1.5 kg	Wire rack + baking tray	2	Reheat	140 - 150	100 - 140
Fillet of beef, medium*	1 kg	Wire rack + baking tray	2	Reheat	170 - 180	20 - 28
Thin slice roast beef, medium*	1 kg	Wire rack + baking tray	2	Hot air	170 - 180	40 - 55
Thick piece of sirloin, medium*	1 kg	Wire rack + baking tray	2	Hot air	170 - 180	45 - 60

\* Sear first

## Veal

Food	Amount/ weight	Accessories	Level	Mode of operation	Tempera- ture in °C	Duration in min.
Joint of veal	1.5 kg	Wire rack + baking tray	2	Combination	160 - 180	50 - 70
Veal back*	1 kg	Wire rack + baking tray	2	Combination	160 - 180	15 - 25
Breast of veal, stuffed	1.5 kg	Wire rack + baking tray	2	Combination	140 - 160	75 - 120

\* Sear first

## Pork

Food	Amount/ weight	Accessories	Level	Mode of operation	Tempera- ture in °C	Duration in min.
Joint without rind (e.g. neck)	1.5 kg	Wire rack + baking tray	2	Combination	170 - 180	70 - 80
Joint with rind (crackling)	1.5 kg	Wire rack + baking tray	2	Steam	100	20 - 25
				Combination	140 - 160	40 - 50
				Hot air	210 - 220	20
Pork fillet*	0.5 kg	Wire rack + baking tray	2	Combination	160 - 180	20 - 30
Sirloin in puff pastry	1 kg	Baking tray	2	Combination	180 - 200	40 - 60
Smoked pork on the bone	1 kg	Wire rack + baking tray	2	Combination	120 - 140	60 - 70
Smoked pork ribs	Sliced	Baking tray	2	Steam	100	15 - 20
Rolled joint	1.5 kg	Wire rack + baking tray	2	Combination	170 - 180	70 - 80
* Sear first						

## Miscellaneous

Food	Amount/ weight	Accessories	Level	Mode of operation	Tempera- ture in °C	Duration in min.
Meat loaf	made from 0.5 kg minced meat	Baking tray	2	Combination	140 - 150	45 - 60
Saddle of venison on the bone*	0.6 - 0.8 kg	Wire rack + baking tray	2	Combination	150 - 170	15 - 30
Boned leg of lamb	1.5 kg	Wire rack + baking tray	2	Combination	170 - 180	60 - 80
Saddle of lamb on the bone*	1.5 kg	Wire rack + baking tray	2	Combination	160 - 170	15 - 25
* Sear first						

<b>Food</b>	<b>Amount/ weight</b>	<b>Accessories</b>	<b>Level</b>	<b>Mode of operation</b>	<b>Tempera- ture in °C</b>	<b>Duration in min.</b>
Rabbit pieces	1.5 kg	Wire rack + baking tray	2	Combination	150 - 160	40 - 60
Wiener sausage	-	Perforated + baking tray	3 1	Steam	80 - 85	12 - 18
Bavarian veal sausages		Perforated + baking tray	3 1	Steam	80 - 85	15 - 20
* Sear first						

## **Fish**

<b>Food</b>	<b>Amount/ weight</b>	<b>Accessories</b>	<b>Level</b>	<b>Mode of operation</b>	<b>Tempera- ture in °C</b>	<b>Duration in min.</b>
Sea bream, whole	per 0.3 kg	Perforated + baking tray	3 1	Steam	80 - 90	15 - 25
Sea bream fillet	per 0.15 kg	Perforated + baking tray	3 1	Steam	80 - 90	10 - 20
Fish terrine	Bain-marie dish 1.5 l	Wire rack	2	Steam	70 - 80	40 - 80
Trout, whole	per 0.2 kg	Perforated + baking tray	3 1	Steam	80 - 90	12 - 15
Cod fillet	per 0.15 kg	Perforated + baking tray	3 1	Steam	80 - 90	10 - 14
Salmon fillet	per 0.15 kg	Perforated + baking tray	3 1	Steam	100	8 - 10
Mussels	1.5 kg	Baking tray	2	Steam	100	10 - 15
Rose fish	per 0.15 kg	Perforated + baking tray	3 1	Steam	80 - 90	10 - 20
Stuffed sole rolls	-	Perforated + baking tray	3 1	Steam	80 - 90	10 - 20

## Roasting tips

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<b>Using the roasting set.</b>	Using the roasting set will give you optimum results and the cooking compartment will stay as clean as possible. You can obtain the roasting set as an accessory in specialist retailers (see section: Cooking compartment and accessories).
<b>When is the roast ready?</b>	Use a meat thermometer (available from specialist shops) or carry out a "spoon test": press down on the roast with a spoon. If it feels firm, it is ready. If the spoon can be pressed in, it needs to be cooked for a little longer.
<b>The roast is too dark and the outside is partly burnt.</b>	Check the shelf position and temperature.
<b>The roast looks good but the juices are burnt.</b>	Next time, chose a smaller roasting dish or add more liquid.
<b>The roast looks good, but the juices are too clear and watery.</b>	Next time, chose a larger roasting dish or add less liquid.

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## Bakes, soup ingredients...

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<b>Food</b>	<b>Accessories</b>	<b>Level</b>	<b>Mode of operation</b>	<b>Temperature in °C</b>	<b>Duration in min.</b>
Lasagne	Baking tray	2	Combination	160 - 170	35 - 45
Soufflé	Mould + wire rack	2	Combination	180 - 200	15 - 25
Royale	Solid	2	Steam	90	15 - 20
Semolina dumplings	Perforated + baking tray	3 1	Steam	80 - 90	7 - 12

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## Desserts, compote

### Compote

Weigh the fruit and add approximately 1/3 of the amount of water and sugar and spices according to taste.

### Rice pudding

weigh the rice and add 2.5 times the amount of milk. Do not fill the rice and milk more than 2.5 cm high in the accessories. Stir after cooking. The remaining milk is quickly absorbed.

### Yoghurt

Heat the milk to 90 °C on the hob. Then leave to cool to 40 °C. If you are using UHT milk, you do not need to heat it.

Stir in one to two teaspoons of natural yoghurt per 100 ml milk or the corresponding amount of yoghurt culture. Pour the mixture into clean jars and seal them.

After preparation, leave the glasses to cool in the refrigerator.

Food	Accessories	Mode of operation	Temperature in °C	Duration in min.
Yeast dumplings	Baking tray	Steam	100	20 - 25
Crème caramel	Mould + wire rack	Steam	85 - 90	25 - 30
Sweet bake (e.g. semolina pudding)	Ovenproof dish + wire rack	Combination	160 - 170	50 - 60
Rice pudding*	Baking tray	Steam	100	25 - 35
Yoghurt*	Portion-sized glasses + wire rack	Steam	40	300 - 360
Apple compote	Baking tray	Steam	100	10 - 15
Pear compote	Baking tray	Steam	100	10 - 15
Cherry compote	Baking tray	Steam	100	10 - 15
Rhubarb compote	Baking tray	Steam	100	10 - 15
Plum compote	Baking tray	Steam	100	15 - 20

\* You can also use the appropriate programme (see Section: Automatic Programming).



## Cakes and pastries

It is best to use dark-coloured metal baking tins.

Temperature and cooking time depend on the quantity and composition of the dough. For this reason, temperature ranges are quoted in the tables. First set the lower temperature. This will brown your baking more evenly. A higher temperature can be selected next time, if required.

Do not overpack the wire rack or baking tray with food.

### Cakes in tins

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Sponge cake	ring/loaf tin	2	Hot air	150 - 160	60 - 70
Sponge flan base	flan tin	2	Hot air	150 - 160	30 - 45
Delicate fruit flan, sponge	springform cake tin	2	Hot air	150 - 160	45 - 55
Sponge base (2 eggs)	flan tin	2	Hot air	180 - 190	12 - 16
Sponge flan (6 eggs)	springform cake tin	2	Hot air	150 - 160	25 - 35
Shortcrust pastry base with crust	springform cake tin	2	Hot air	150 - 160	40 - 50
Swiss flan	springform cake tin	2	Hot air	180 - 190	35 - 60
Ring cake	ring cake tin	2	Combination	150 - 160	35 - 45
Savoury cakes (e.g. quiche)	quiche dish	2	Hot air	180 - 190	35 - 60
Apple tart	tart tin	2	Hot air	170 - 190	35 - 50

## Cakes on trays

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Yeast cakewith dry topping	baking tray	2	Combination	150 - 160	35 - 45
Yeast cakewith moist topping(fruit)	baking tray	2	Hot air	150 - 160	35 - 45
Swiss roll	baking tray	2	Hot air	180 - 200	10 - 15
Plaited loaf (500 g flour)	baking tray + greaseproof paper	2	Combination	150 - 160	25 - 35
Strudel, sweet	baking tray	2	Combination	160 - 180	40 - 60
Onion tart	baking tray	2	Combination	170 - 180	30 - 40

## Bread/bread rolls

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
White bread (750 g flour)	baking tray + greaseproof paper	2	Combination	200 - 210	15 - 20
			Hot air	160 - 170	20 - 25
Sourdough bread (750 g flour)	baking tray + greaseproof paper	2	Combination	200 - 220	15 - 25
			Hot air	150 - 160	40 - 60
Multigrain bread (750 g flour)	baking tray + greaseproof paper	2	Combination	200 - 220	15 - 20
			Hot air	160 - 170	25 - 40
Wholemeal bread (750 g flour)	baking tray + greaseproof paper	2	Combination	200 - 220	20 - 30
			Hot air	140 - 150	40 - 60
Rye bread (750 g flour)	baking tray + greaseproof paper	2	Combination	200 - 220	20 - 30
			Hot air	150 - 160	50 - 60

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Bread rolls (70 g each, unbaked)	baking tray + greaseproof paper	2	Combination	190 - 200	25 - 30
Rolls made with sweet yeast dough (70 g each, unbaked)	baking tray + greaseproof paper	2	Combination	170 - 180	20 - 30

### Small baked items

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Meringue	baking tray	2	Hot air	80 - 90	120 - 180
Macaroons	baking tray	2	Hot air	140 - 160	15 - 25
Puff pastry	baking tray	2	Combination	170 - 190	10 - 20
Muffins	bun tray	2	Hot air	170 - 180	20 - 30
Choux pastry	baking tray	2	Hot air	170 - 190	27 - 35
Biscuits	baking tray	2	Hot air	150 - 160	12 - 17
Leavened cake	baking tray	2	Hot air	150 - 160	15 - 20

### Baking tips

<b>You want to bake following your own recipe.</b>	Use similar items in the baking tables as a guide.
<b>to help you establish whether the sponge cake is baked through.</b>	Approx. 10 minutes before the end of the baking time stated in the recipe, use a cocktail stick to prick the cake at its highest point. If there is no mixture stuck to the cocktail stick when it is removed, the cake is ready.
<b>The cake collapses.</b>	Next time, use less liquid or set the baking temperature 10 °C lower. Observe the specified mixing times in the recipe.
<b>The cake has risen in the middle but has sunk around the edge.</b>	Do not grease the edge of the springform cake tin. After baking, loosen the cake carefully with a knife.
<b>Cakes baked in a tray or tin are overbrowned at the back</b>	Place the baking tray in the middle of the accessories, not directly against the rear panel.

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**The cake is too dry.**

Make small holes in the cake when it is done using a toothpick. Then drizzle fruit juice or an alcoholic drink over it. Next time, set the temperature 10 °C higher and shorten the cooking times or use the Combination type of heating.

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**The bread or the cake has a good appearance but it is soggy inside (overmoist with wet streaks)**

Next time, use less liquid. Bake at a lower temperature for a little longer. For cakes with a moist topping, bake the base first. Cover the base with almonds or bread crumbs first and then apply the topping. Observe the baking time in the recipe.

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**The cake or pastry is unevenly browned.**

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Next time, set the temperature a little lower.

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## Reheating food

Using Reheat, dishes can be gently reheated, They taste and look like they have been freshly prepared. Even baked items from the day before can be recrisped.

Food	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Meals arranged on plates	Wire rack	2	Reheat	120	12 - 18
Vegetables	Baking tray	3	Reheat	100	12 - 15
Noodles, potatoes, rice	Baking tray	3	Reheat	100	5 - 10
Bread rolls*	Wire rack	2	Combination	170 - 180	6 - 8
Baguette*	Wire rack	2	Combination	170 - 180	5 - 10
Bread*	Wire rack	2	Combination	170 - 180	8 - 12
Pizza	Wire rack + Baking tray	3	Reheat	170 - 180	12 - 15

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\* Preheat for 5 minutes

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## Proving dough

With the Steam operating mode dough proves significantly faster than at room temperature.

You may select any shelf position you wish for the wire rack or place the wire rack carefully on the cooking compartment floor.

Caution: Do not scratch the cooking compartment floor.

Stand the dough bowl on the wire rack. Do not cover the dough.

Food	Amount	Cookware	Temperature in °C	Cooking time in min.
Yeast dough	1 kg	bowl + wire rack	35	20 - 30
Sourdough	1 kg	bowl + wire rack	35	20 - 30

## Juicing

Before juicing, place the berries in a bowl and sprinkle with sugar. Leave to stand for at least one hour to draw out the juice.

Pour the berries into the perforated cooking container and insert at level 3. Insert the solid cooking container at level 1 to catch the juice.

Finally, place the berries in a cloth and squeeze out the rest of the juice.

Food	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Raspberries	Perforated + solid	3 1	Steam	100	30 - 45
Red currants	Perforated + solid	3 1	Steam	100	40 - 50

## Preserving

Preserve food which is as fresh as possible. When foods are stored for a relatively long period, their vitamin content is reduced and they cook more readily.

Only use fruit and vegetables which are in perfect condition.

Check preserving jars, rubber rings, clips and springs. Clean rubber rings and jars thoroughly with hot water. The "Sterilise bottles" programme is also suitable for cleaning glasses.

Place the jars in the perforated cooking container. They must not be in contact with each other.

After the specified cooking time, open the cooking compartment door.

Do not remove the preserving jars from the appliance until they have completely cooled down.

Food	Accessories	Level	Mode of operation	Temperature in °C	Duration in min.
Vegetables	1-litre preserving jars	2	Steam	100	30 - 120
Stone fruits	1-litre preserving jars	2	Steam	100	25 - 30
Pip fruits	1-litre preserving jars	2	Steam	100	25 - 30

## Frozen products

Observe the manufacturer's instructions on the packaging.

The cooking times indicated apply to dishes placed in a cold cooking compartment.

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Chips	baking tray + greaseproof paper	2	Hot air	170 - 190	25 - 35
Croquettes	baking tray + greaseproof paper	2	Hot air	180 - 200	18 - 22

\* Add a little liquid

<b>Food</b>	<b>Accessories</b>	<b>Level</b>	<b>Operating mode</b>	<b>Temperature in °C</b>	<b>Cooking time in min.</b>
Rösti	baking tray + greaseproof paper	2	Hot air	180 - 200	25 - 30
Pasta, fresh, refrigerated*	baking tray	2	Steam	100	5 - 10
Lasagne, frozen	baking tray + wire rack	2	Combination	190 - 210	35 - 55
Pizza, thin base	baking tray + wire rack	2	Hot air	180 - 200	15 - 23
Pizza, deep pan	baking tray + wire rack	2	Hot air	180 - 200	18 - 25
Pizza baguette	baking tray + wire rack	2	Hot air	180 - 200	18 - 22
Pizza, refrigerated	baking tray	2	Hot air	170 - 180	12 - 17
Herb butter baguette, refrigerated	baking tray	2	Hot air	180 - 200	15 - 20
Bread rolls, baguette, frozen	baking tray + wire rack	2	Hot air	180 - 200	18 - 22
Pretzels, frozen	baking tray + greaseproof paper	2	Hot air	180 - 200	18 - 22
Croissant, frozen	baking tray + greaseproof paper	2	Combination	180 - 200	20 - 25
Part-cooked rolls or baguette, pre-baked	baking tray + greaseproof paper	2	Hot air	150 - 170	12 - 15
Strudel, frozen	baking tray + greaseproof paper	2	Combination	160 - 180	45 - 60
Fish fingers	baking tray + greaseproof paper	2	Hot air	195 - 205	20 - 24
Trout	perforated + baking tray	3 1	Steam	80 - 100	20 - 25
Frozen fish fillet with topping	baking tray + wire rack	2	Combination	180 - 200	35 - 50
Salmon fillet	perforated + solid	3 1	Steam	80 - 100	20 - 25
Squid rings	baking tray + greaseproof paper	2	Hot air	190 - 210	25 - 30

\* Add a little liquid

Food	Accessories	Level	Operating mode	Temperature in °C	Cooking time in min.
Broccoli	perforated + solid	3 1	Steam	100	4 - 6
Cauliflower	perforated + solid	3 1	Steam	100	5 - 8
Beans	perforated + solid	3 1	Steam	100	4 - 6
Peas	perforated + solid	3 1	Steam	100	4 - 6
Carrots	perforated + solid	3 1	Steam	100	3 - 5
Mixed vegetables	perforated + solid	3 1	Steam	100	4 - 8
Brussels sprouts	perforated + solid	3 1	Steam	100	5 - 10

\* Add a little liquid

## Test dishes

In accordance with DIN 44547 and EN 60350.

The values in the table apply to dishes placed in a cold cooking compartment.

Food	Tin/tray	Level	Mode of operation	Temperature in °C	Duration in min.
Viennese whirls	Baking tray	2	Hot air	160 - 170	17 - 20
Small cakes	Baking tray	2	Hot air	160 - 170	25 - 33
Hot water sponge cake	26 cm springform cake tin	2	Hot air	150 - 160	35 - 40
Yeast cakes on a baking tray	Baking tray	2	Hot air	150 - 160	36 - 44
German apple pie	20 cm springform cake tin	2	Hot air	160 - 170	60 - 70